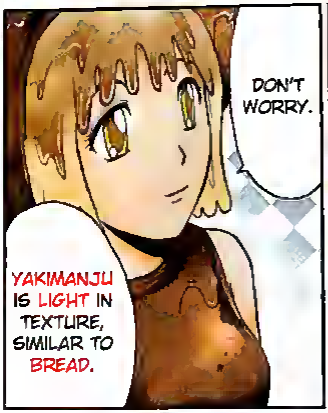
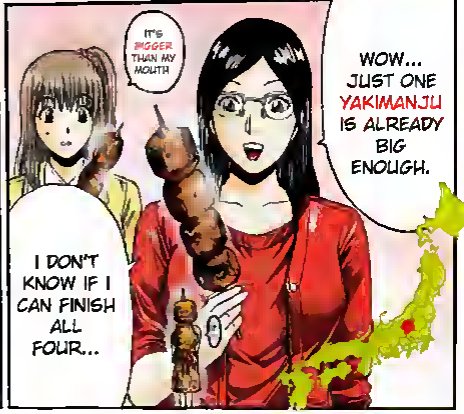
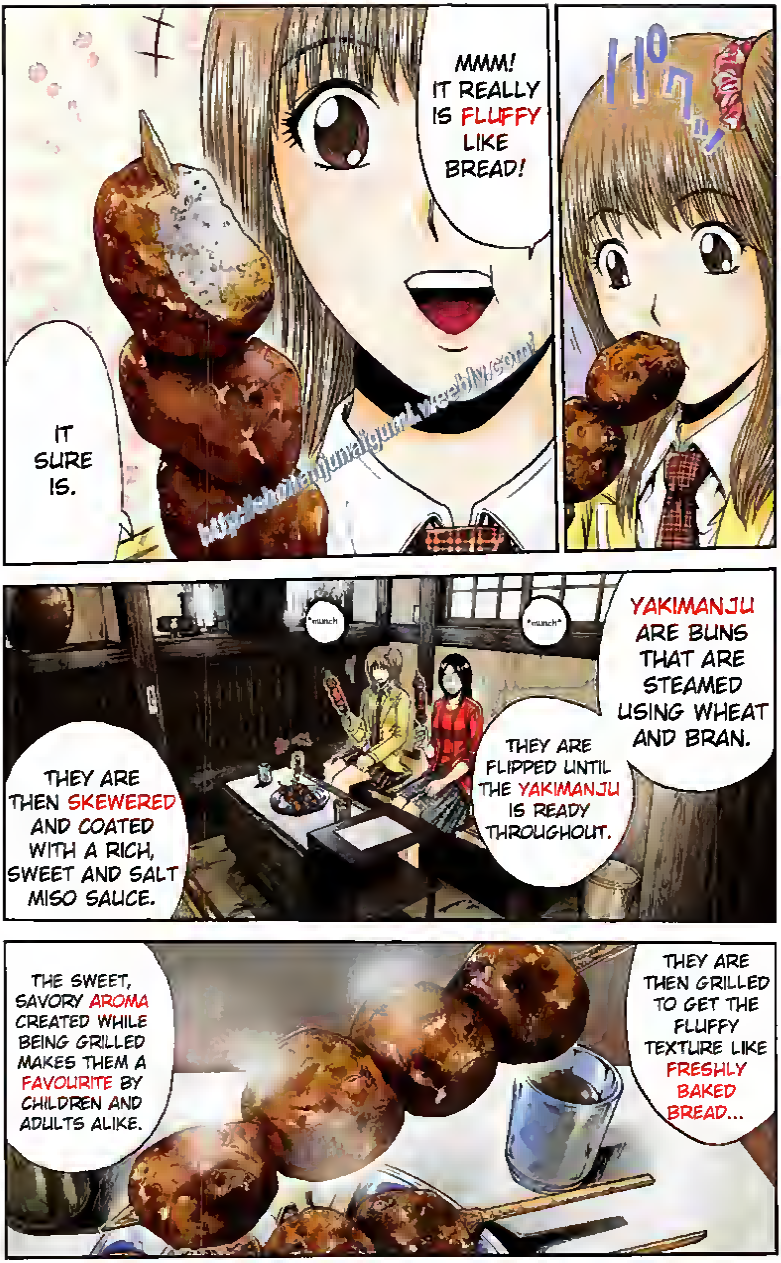
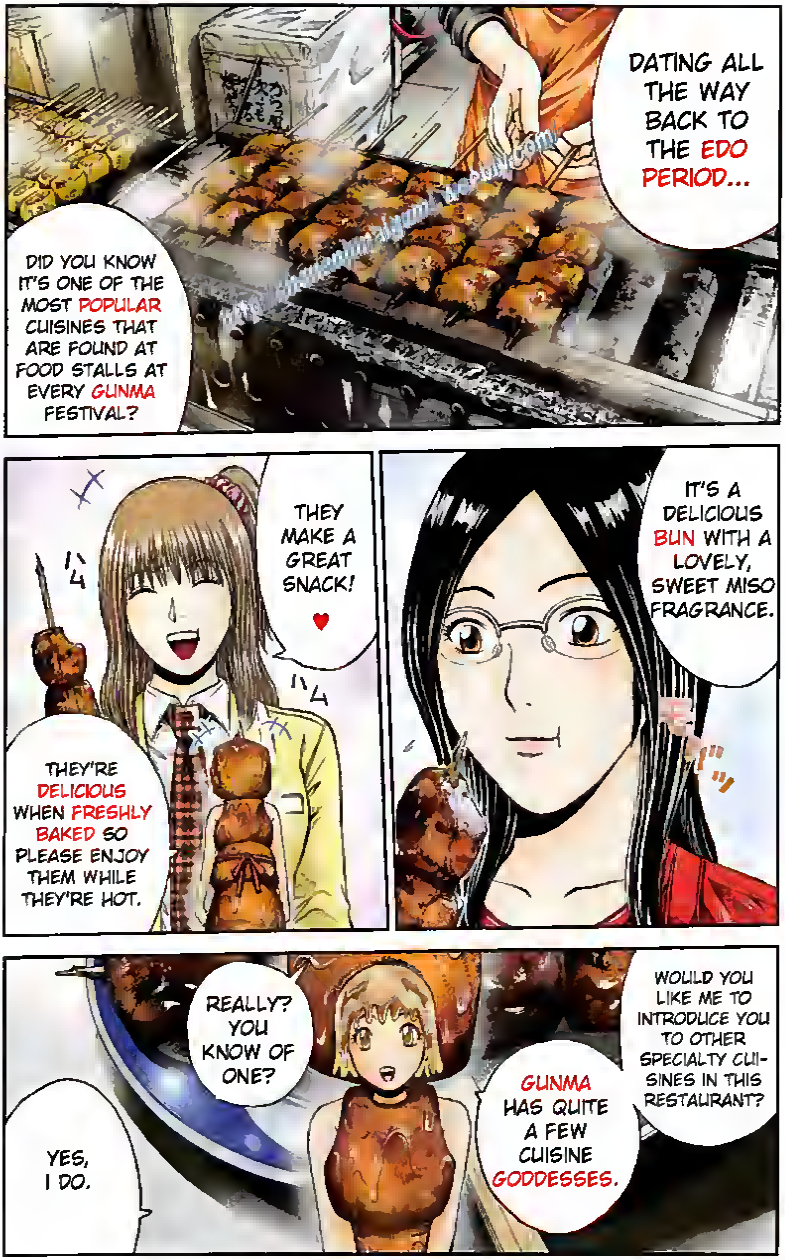
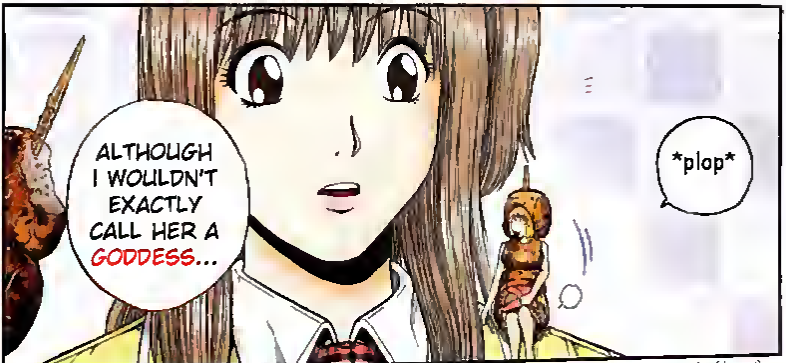
*Yakimanju = baked buns






MMM! IT REALLY IS FLUFFY LIKE BREAD!
IT SURE IS.
"crunch"
"crunch"
YAKIMANJU ARE BUNS THAT ARE STEAMED USING WHEAT AND BRAN.
THEY ARE FLIPPED UNTIL THE YAKIMANJU IS READY THROUGHOUT.
THEY ARE THEN SKEWERED AND COATED WITH A RICH, SWEET AND SALT MISO SAUCE.
THE SWEET, SAVORY AROMA CREATED WHILE BEING GRILLED MAKES THEM A FAVOURITE BY CHILDREN AND ADULTS ALIKE.
THEY ARE THEN GRILLED TO GET THE FLUFFY TEXTURE LIKE FRESHLY BAKED BREAD...


DATING ALL THE WAY BACK TO THE EDO PERIOD...
DID YOU KNOW IT'S ONE OF THE MOST POPULAR CUISINES THAT ARE FOUND AT FOOD STALLS AT EVERY GUNMA FESTIVAL?
THEY MAKE A GREAT SNACK!
THEY'RE DELICIOUS WHEN FRESHLY BAKED SO PLEASE ENJOY THEM WHILE THEY'RE HOT.
IT'S A DELICIOUS BUN WITH A LOVELY, SWEET MISO FRAGRANCE.
REALLY? YOU KNOW OF ONE?
YES, I DO.
GUNMA HAS QUITE A FEW CUISINE GODDESSES.
WOULD YOU LIKE ME TO INTRODUCE YOU TO OTHER SPECIALTY CUISINES IN THIS RESTAURANT?



*GeGeGe no Kitaro is a manga series by Shigeru Mizuki in 1960, best known for its popularization of the folklore creatures known as yōkai (demons)